Best Blueberry Muffins

Muffin Batter

2 c flour

1/2 c sugar

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

2 eggs, slightly beaten

1 c yogurt (lemon or vanilla – or experiment!)

1/2 c vegetable oil (or unsweetened applesauce)

1 c fresh blueberries, rinsed

Streusel Topping

1/4 c flour

1/3 c sugar

2 T butter



Baking Instructions

Heat oven to 400°. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. In a separate bowl, whisk together eggs, yogurt, and oil. Add egg mixture to flour mixture all at once, and stir until just moistened. Fold in blueberries. Fill 14-16 lined muffin cups.

For streusel, combine flour and sugar. Cut in butter until mixture resembles small crumbs. Top each muffin with about 1 Tablespoon streusel. Bake 18-20 minutes, cool in pan 10 minutes.

Alternatively, preheat the oven to 375°, grease a 9×9 baking dish, and bake 25-30 minutes to make blueberry coffee cake.